

Use & Care Guide
Guide d'utilisation et d'entretien
English / Français

Model/Modèles: 970-5984*

Kenmore®

Electric Range

Cuisinière électrique

* = color number, numéro de couleur*

P/N 316902123

Sears Canada Inc.,
Toronto, Ontario, Canada, M5B 2B8

www.sears.ca



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Kenmore Limited Warranty

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material and workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair. This warranty applies for only 90 days from the date of purchase if this appliance is ever used for other than private family purposes.

This warranty covers only defects in material and workmanship. Sears will NOT pay for:

1. Cracks in a ceramic glass cooktop that are not a result of thermal shock.
2. Stains and scratches on a ceramic glass cooktop resulting from failure to maintain it properly according to all instructions supplied with the product.
3. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
4. A service technician to instruct the user in correct product installation, operation or maintenance.
5. A service technician to clean or maintain this product.
6. Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.
7. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
8. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
9. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitation on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

This warranty applies only while this appliance is used in the United States or Canada.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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Important Safety Instructions

Read all instructions before using this appliance.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

Definitions

⚠ This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the risk type.

⚠ WARNING - indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

⚠ CAUTION - indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

- **Remove all tape and packaging before using the range.**
Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- **Proper installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements.** Install only per installation instructions provided in the literature package for this range.
- **User servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the range.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the range at the circuit breaker or fuse box in case of an emergency.

⚠ WARNING

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.



To reduce the risk of tipping, the range must be secured by properly installed anti-tip bracket provided with the range. To check if the bracket is installed properly, visually check that rear leveling leg is inserted into and fully secured by the anti-tip bracket by removing lower front panel or storage drawer from the range.



For models equipped with a warmer drawer or lower oven, grasp the top rear edge of the range and carefully attempt to tilt it forward. Refer to the installation instructions for proper anti-tip bracket installation.

- **Never modify or alter the construction of a range by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the range.**
- Remove the oven door from any unused range if it is to be stored or discarded.
- **Do not attempt to operate the range during a power failure.** If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.

⚠ WARNING Stepping, leaning or sitting on the door or drawers of a range can result in serious injuries and also cause damage to the appliance. DO NOT allow children to climb or play around the range. The weight of a child on an open oven door may cause the range to tip, resulting in serious burns or other injury.

⚠ WARNING Storage in or on appliance — flammable materials should not be stored in an oven, near surface units or in the storage drawer, warmer drawer or lower oven. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the range.

Save these instructions for future reference.

Important Safety Instructions

⚠ WARNING NEVER cover any slots, holes or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.

⚠ WARNING DO NOT LEAVE CHILDREN ALONE — children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer or lower double oven.

⚠ CAUTION Do not store items of interest to children in the cabinets above a range or on the backguard of the range. Children climbing on the range to reach items could be seriously injured.

⚠ CAUTION DO NOT TOUCH SURFACE HEATING UNITS, OR SURFACE COOKING ELEMENTS, AREAS NEAR THESE SURFACE HEATING UNITS, OR INTERIOR SURFACE OF THE OVEN. Both surface heating and oven heating elements may be hot even though they are dark in color. Areas near surface cooking units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and oven door window.

⚠ CAUTION Wear proper apparel — loose-fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.

⚠ CAUTION DO NOT USE WATER OR FLOUR on grease fires — smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.

⚠ CAUTION When heating fat or grease, watch it closely. Fat or grease may catch fire if allowed to become too hot.

⚠ CAUTION Use dry potholders — moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.

⚠ CAUTION Do not heat unopened food containers — buildup of pressure may cause container to burst and result in injury.

Important Safety Notice

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

⚠ WARNING Protective Liners — DO NOT USE ALUMINUM FOIL to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

- **Use care when opening oven door, warmer drawer or lower oven door** — Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- **Keep oven vent ducts unobstructed.** The oven vent is located below the backguard. Touching the surfaces in this area when the oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vent. These items could melt or ignite.
- **Placement of interior oven racks.** Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all utensils from the rack before moving.
- **Do not use the broiler pan without its insert.** The broiler pan and its insert allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler insert with aluminum foil.** Exposed fat and grease could ignite.

Save these instructions for future reference.

Important Safety Instructions

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which knob controls each surface heating unit.**
Place a pan of food on the surface element unit before turning it on, and turn the element off before removing the pan.
- **Use proper pan size** — This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- **Utensil handles should be turned inward and not extend over adjacent surface elements** — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Never leave surface elements unattended at high heat settings** — Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- **Glazed cooking utensils** — Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- **When flaming foods under a ventilating hood, turn the fan on.**

COIL COOK TOP MODELS

⚠ CAUTION Protective liners — Do not use aluminum foil to line surface unit drip bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

- **Make sure reflector pans or drip bowls are in place** — Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

Save these instructions for future reference.

Important Safety Instructions

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

⚠ CAUTION Before manually cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. **The range may be hot** and can cause burns.

- **Clean the range regularly to keep all parts free of grease that could catch fire.** Pay particular attention to the area around each surface element. Do not allow grease to accumulate.
- **Kitchen cleaners and aerosols — Always follow the manufacturer's recommended directions for use.** Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- **Clean ventilating hoods frequently — Grease should not be allowed to accumulate on the hood or filter.** Follow the manufacturer's instructions for cleaning hoods.

IMPORTANT INSTRUCTIONS FOR SELF-CLEANING OVENS

- **Clean in the self-cleaning cycle only the parts listed in this Use & Care Manual.** Before self-cleaning the oven, remove the oven racks, broil pan, broil pan insert and any cookware, cooking utensils or foods from the oven.
- **Do Not Use Oven Cleaners** — No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Do Not Clean Door Gasket** — The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

Save these instructions for future reference.

Product Record

In this space below, record the date of purchase, model and serial number of your product. You will find the model and serial number printed on an identification plate. **See bottom of this page** for serial plate location.

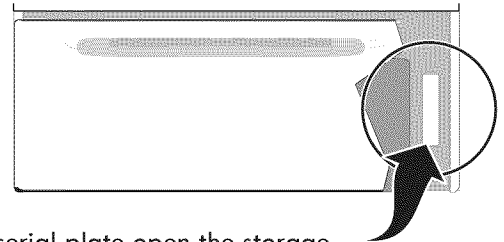
Model No. **970-** _____

Serial No. _____

Date of Purchase _____

Save sales receipt for future reference.

Serial Plate Location



To locate the serial plate open the storage drawer. The serial plate is attached to the lower right oven frame.

Before Setting Oven Controls

Oven vent location

The oven vent is located **under the left rear surface element** (See Fig. 1). When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent.

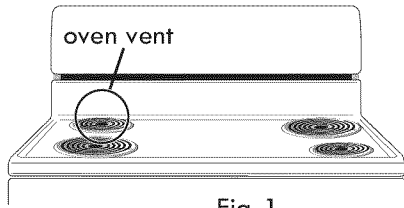


Fig. 1

Removing, replacing and arranging racks

CAUTION Always use pot holders or oven mitts when using the oven. When cooking, the oven interior and exterior, oven racks and cooktop will become very hot which can cause burns.

WARNING Protective Liners — **DO NOT USE ALUMINUM FOIL** to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

Arranging - always arrange the oven racks when the oven is cool (prior to operating the oven).

To remove - pull the rack forward until it stops. Lift up front of rack and slide out.

To replace - fit oven rack onto the rack guides on both sides of oven walls. Tilt the front of oven rack upward and slide the rack back into place. Be sure oven racks are level before using.

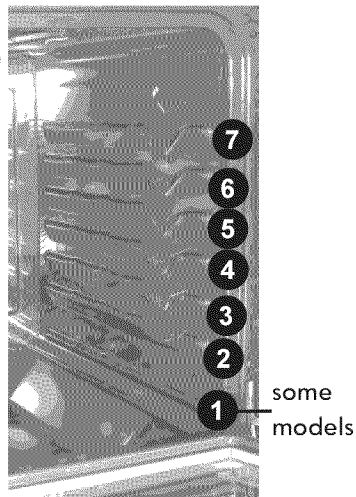
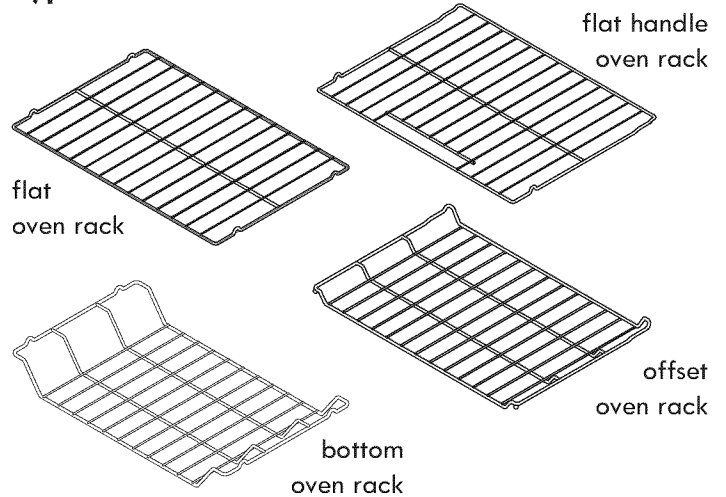


Fig. 2

Recommended oven rack positions by food type:

Food type	Position
Broiling	See broil
Cookies, cakes, pies, biscuits & muffins	4 or 5
Frozen pies, angel food cake, yeast, bread and casseroles	2 or 3
Small cuts of meat or poultry	1 or 2
Turkey, roast or ham	1 or 2

Types of oven racks



The **flat oven rack** (some models) or **flat handle oven rack** (some models) may be used for most cooking needs.

The **offset oven rack** (some models) is designed to place the base of the rack about 1/2 of a rack position lower than flat oven racks. This design provides several additional possible positions between the flat rack positions.

To maximize oven cooking space place the **bottom oven rack** (on some models) in the lowest rack position for roasting large cuts of meat.

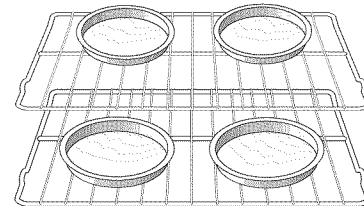


Fig. 3

Air circulation in the oven

For best baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. Hot air must be able to circulate around the cookware in the oven for even heat to reach around the food (See Fig. 3).

Baking layer cakes with 1 or 2 oven racks

For best results when baking cakes or cookies using 2 oven racks, place cookware on rack positions 2 and 5 (6 using the offset oven rack on some models). For best results when baking cakes or cookies using a single oven rack, place cookware on rack in positions 2, 3 or 4 (See Fig. 2).

Before Setting Surface Controls

Using proper cookware

The size and type of cookware used will influence the radiant element power level setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in both Figs. 1 & 2.

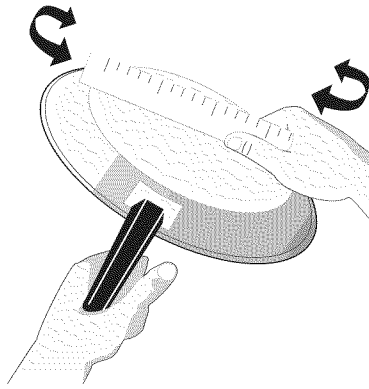
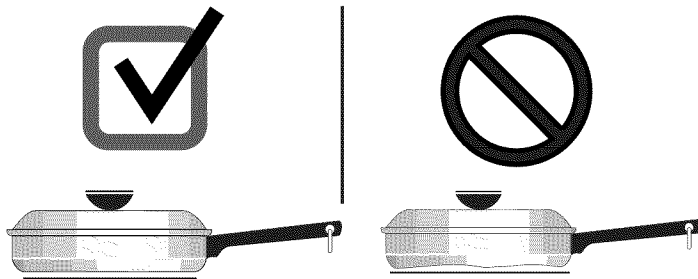


Fig. 1

Check for flatness by rotating a ruler across the bottom of the cookware (See Fig. 1). Cookware should have flat bottoms that make good contact with the entire surface heating element (See Fig. 2). For more detailed information about the ceramic cooktop see Cooktop maintenance and Cooktop cleaning in the **Care & Cleaning** section.



- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match pot diameter to surface element size.

- Curved and warped pans.
- Cookware larger than surface element on cooktop by more than one-half inch or 12mm.
- Heavy handle tilts pan.
- Pan is smaller than the surface element on cooktop.

Fig. 2

Cookware material types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

Aluminum - Excellent heat conductor. Some types of food will cause it to darken. (Anodized aluminum cookware resists staining & pitting.)

Copper - Excellent heat conductor but discolors easily.

Stainless - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

Cast Iron - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached.

Porcelain-enamel on metal - Heating characteristics will vary depending on base material.

Glass - Slow heat conductor.

Before Setting Surface Controls

About the surface elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red.

For efficient cooking, turn OFF the surface element just before cooking is complete. This will allow residual heat to complete the cooking process.

⚠ CAUTION Surface elements may appear to have cooled after they have been turned off. **The surface element may still be hot** and burns may occur if the surface element is touched before it has cooled sufficiently.

⚠ CAUTION Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

⚠ CAUTION Do not use aluminum foil to line surface unit drip bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

Do not place aluminum foil or ANY material that could melt on the surface elements.

Make sure reflector pans or drip bowls are in place — Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

Element On indicator lights

The **ELEMENT ON** indicator lights are marked on the control panel and will glow when a surface cooking element is turned ON. A quick glance at these indicator lights after cooking is an easy check to be sure ALL surface controls are turned OFF.

ELEMENT ON



Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) website and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom.
- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning using a ceramic cooktop.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner. It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- NEVER place or straddle a cooking utensil over 2 different surface cooking areas at the same time. This will cause uneven heating results and may cause the ceramic cooktop to fracture.

Setting Surface Controls

Surface element settings

The size and type of utensil used, and the amount and type of food being cooked will influence the surface element power level setting needed for best cooking results.

The suggested settings found in Fig. 1 below are based on when cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Suggested settings for surface elements

Settings	Type of cooking
High (HI - 9)	Start most foods, bring water to a boil, pan broiling
Medium high (7 - 8)	Continue a rapid boil, fry, deep fat fry
Medium (5 - 6)	Maintain a slow boil, thicken sauces and gravies or steam vegetables
Medium Low (2 - 4)	Keep foods cooking, poach, stew
Low (LO - 1)	Keep warm, melt, simmer

Fig. 1

⚠ CAUTION Surface elements may appear to have cooled after they have been turned off. **The surface element may still be hot** and burns may occur if the surface element is touched before it has cooled sufficiently.

⚠ CAUTION Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

To operate the surface elements:

1. Place correctly sized cookware on surface element.
2. Push in and turn the surface control knob in either direction to the desired setting (See Fig. 2).
3. When cooking is complete, turn the surface element OFF before removing the cookware.

Important notes:

- The surface control knobs do not have to be set exactly on a particular spot (See Fig. 2). Use the graphics provided as a guide and adjust the control knob as needed. Refer to Fig. 1 for suggested power level settings.

- Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.
- The ELEMENT ON indicator light(s) will glow when one or more surface elements are turned ON. A quick glance at these indicator lights when finished surface cooking is an easy check to be sure all surface controls are turned OFF.

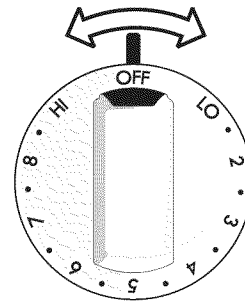


Fig. 2

Oven Control Functions

For satisfactory use of your oven, become familiar with the various key pad functions and features of the oven.



Oven control keypads

- Conv Bake or Convection Bake** - Use to select Conv Bake (some models) or Convection Bake (some models).
 - Conv Roast** - Use to select Conv Roast (some models).
 - Conv Convert** - Use to select Conv Convert (some models).
 - PreHeat** - Use to pre-condition the oven temperature.
 - Bake** - Use to start normal Bake function.
 - Broil** - Use to select Broil function.
 - Slow Cook** - Use to set Slow Cook function.
 - Warm & Hold** - Use to select Warm & Hold function.
 - Flex Clean** - Use to set a 2 to 4 hour self-clean cycle.
 - Cook Time** - Use to enter length of cook time desired.
 - Recipe Recall** - Use to store and recall recipes.
 - Delay Start** - Use with Bake, Conv Bake, *Conv Roast, *Conv Convert and Flex Clean functions to program a delay start time or delay start self-cleaning cycle.
 - Oven Light** - Use to turn the oven lights ON and OFF.
 - Timer Set/Off** - Use to set or cancel Timer.
 - AirGuard** (some models) - Use to freshen kitchen air during cooking.
 - Add 1 Minute** - Use to add additional minutes to Timer.
 - Clock** - Use to set the time of day.
 - STOP** - Use to cancel any oven mode previously entered except clock and timer. Press STOP to stop cooking. Use to activate or cancel OVEN LOCKOUT.
 - START** - Use to start oven functions except oven light.
- 0-9 keypads** - Use to enter temperatures and times.

Important note: *Some models are not equipped with the Conv Convert or Conv Roast oven functions. See Fig. 1 for the **Convection Bake** key pad appearance for these models.

OVEN FUNCTIONS



Fig. 1 - some models.

Minimum & maximum control settings

All of the features listed have minimum and maximum time and temperature settings that may be entered into the control. An ENTRY acceptance beep will sound each time a control pad is touched (the Oven Lockout pad is delayed by 3 seconds).

An ENTRY ERROR tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

Feature	Min. temp. /time	Max. temp. /time
PreHeat	170°F / 77°C	550°F / 288°C
Bake	170°F / 77°C	550°F / 288°C
Broil	400°F / 205°C	550°F / 288°C
Timer	1 Min.	11 Hrs. 59 Mins.
Flex Clean	2 hours	4 hours
Conv Bake*	170°F / 77°C	550°F / 288°C
Convection Bake*	170°F / 77°C	550°F / 288°C
Conv Roast*	170°F / 77°C	550°F / 288°C
Conv Convert*	170°F / 77°C	550°F / 288°C

Setting Oven Controls



Setting Clock

When the appliance is first powered up, 12:00 will flash in the display (See Fig. 1). The time of day must first be set before operating the oven.



Fig. 1

Example; to set the clock to 1:30:

1. Press  key pad.
2. Enter **1 3 0** using numeric key pads.
3. Press .


Important note:

The clock cannot be changed when a Cook Time or Delay Start feature is active.

Setting Timer

The minute timer allows you to track your cooking times without interfering with the cooking process. The timer may be set from 1 minute up to 11 hours and 59 minutes.

Example; to set the timer for 5 minutes:

1. Press **Timer Set/Off** key pad.
2. Enter **5** using numeric key pad.
3. Press  key pad to start timer.

To cancel the timer when active press **Timer Set/Off** key pad again.

Important notes:

- The timer does not start or stop the cooking process. It serves as an extra minute timer in the kitchen that will beep when the set time has run out. The timer may be used alone or while using any of the other oven functions.
- The timer will display hours and minutes until 1 hour remains. When less than 1 hour remains, the display will count down in minutes and seconds. Once the timer has less than 1 minute remaining only seconds will display.
- When the timer is active during a cooking process, the minute timer will show in the display. To view the information of any other active oven function, press the key pad once for the other function to view the status.

Add 1 Minute

Use the Add 1 Minute to set additional minutes to the timer. Each press of the key pad will add 1 additional minute. If Add 1 Minute key pad is pressed when the timer is not active, the timer will activate and begin counting down from 1 minute.

Example; to add 2 minutes to the timer:

Press **Add 1 Minute** key pad twice.

Setting 12 or 24 hour display mode

The clock display mode allows you to choose between 12 or 24 hr modes. The factory pre-set clock display mode is 12 hours.

Example; to set 12 or 24 hour display mode:



1. Press and hold  key pad for 6 seconds.
2. Press **Flex Clean** key pad to toggle between 12 hour (Fig. 2) or 24 hour (Fig. 3) display modes.
3. Press  to accept choice.



Fig. 2



Fig. 3

Changing between continuous bake setting or 12-Hour Energy Saving feature

The oven control has a factory preset built-in 12 Hour Energy Saving feature that will turn off the oven if the oven is left on for more than 12 hours. The control may be programmed to override this feature to continuously bake.

Example; to change between continuous bake or 12-Hour Energy Saving feature:


1. Press and hold **Timer Set/Off** key pad for 6 seconds.
2. Press **Flex Clean** to toggle between 12 Hour Energy Saving (Fig. 4) or continuous bake (Fig. 5) feature.
3. Press  to accept choice.



Fig. 4




Fig. 5

Setting Oven Controls

Changing oven temperature display

The oven control is preset to display °F (Fahrenheit) when shipped from the factory. The control can be changed to display either Fahrenheit or Celsius.

Example; to change the temperature to display °C (Celsius) or °F (Fahrenheit):

1. Press and hold **Broil** key pad for 6 seconds.
2. Press **Flex Clean** key pad to toggle between Fahrenheit or Celsius temperature display modes (Figs. 1 & 2).
3. Press  to accept choice.

Important note:

The oven temperature display cannot be modified if Bake or Flex Clean is active.

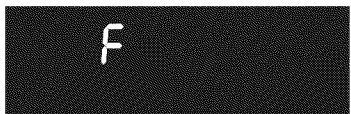


Fig. 1



Fig. 2

Setting silent or audible control mode

Silent mode allows the oven control to operate without audible tones. The control may be programmed for silent operation and later returned to operating with all the normal audible tones.

Example; to set for silent or audible mode:


1. Press and hold **Delay Start** key pad for 6 seconds.
2. Press **Flex Clean** key pad to toggle between beep ON (Fig. 3) or beep OFF (Fig. 4).
3. Press  to accept choice.



Fig. 3



Fig. 4

Setting Oven Lockout



The control may be programmed to lock the oven door and lock the oven control key pads.

To activate the oven lockout feature:


1. Be sure oven door is completely closed.
2. Press and hold  for 3 seconds. **DOOR LOCKED** (See Fig. 5) will appear in the display. The motor driven door latch mechanism will begin locking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely lock. Once the oven door is locked, the **Loc** will appear in the display (See Fig. 6).




Fig. 5



Fig. 6

To cancel the oven lockout feature:

1. Press and hold  for 3 seconds. The motor driven door latch mechanism will begin unlocking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely unlock.
2. When the **Loc** and **DOOR LOCKED** messages no longer display, the oven door may be opened and the oven control key pads will be available for use.

Important notes:

- To avoid possible damage to the oven door latching mechanism, **do not** attempt to open or close the oven door whenever the **DOOR LOCKED** message is flashing.
- If a control key pad is pressed when OVEN LOCKOUT is active, the control may triple beep indicating the key pad action is not available when the OVEN LOCKOUT feature is active.

Setting Oven Controls

Setting Preheat

For best baking performance use the **Preheat** feature. The Preheat feature will bring the oven up to the set cooking temperature. A reminder tone will sound indicating when the set temperature is reached and to place the food in the oven.

When the oven is finished preheating the preheat feature will perform like the Bake feature and continue to maintain the oven set temperature until cancelled.

Preheat may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

Example; to set Preheat with default oven temperature of 350°F:

1. Press **PreHeat** key pad.
2. Press  (See Fig. 1).




To cancel preheating at anytime press .



Fig. 1

Example; set oven for Preheat to 450°F:

1. Press **PreHeat** key pad.
2. Press **4 5 0** using numeric key pads.
3. Press .

To cancel preheating at anytime press .

Important notes:

- When setting Bake or a cooking feature that preheats the oven (except Broil), the Convection fan will turn on and stay on until the oven reaches set temperature.
- Preheating is not necessary when roasting or cooking casseroles.

Setting Bake


Use the bake feature whenever the recipe calls for baking using normal temperatures. A reminder tone will sound indicating when the set bake temperature is reached and to place the food in the oven.

Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).


CAUTION Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven racks and cooktop will become very hot which can cause burns.


Example; to set Bake with default oven temperature of 350°F:

1. Press **Bake** key pad.
2. Press .

To cancel bake at anytime press .

Example; to set Bake for oven temperature of 425°F:

1. Press **Bake** key pad.
2. Enter **4 2 5** using numeric key pads.
3. Press .

To cancel bake at anytime press .

Important notes:

- When setting Bake or a cooking feature that preheats the oven (except Broil), the Convection fan will turn on and stay on until the oven reaches set temperature.
- The oven will bake no longer than 12 hours. If you wish to continuously bake, see Changing between continuous bake setting or 12-Hour Energy Saving feature for detailed information.
- Dark or dull pans absorb more heat than shiny bakeware resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.

Setting Oven Controls

Setting Cook Time

Use Cook Time to program the oven control to automatically turn the oven function off after a desired length of time.

⚠ WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Example; to program oven to Bake with oven default temperature of 350°F and to shut-off after 30 minutes:




1. Press **Cook Time** key pad.
2. Enter **3 0** using numeric key pads.
3. Press  to accept.
4. Press **Bake** key pad.
5. Press .



Fig. 1

When the programmed cook time runs out:

1. **END** will appear in the display window and the oven will shut-off automatically (See Fig. 1)
2. The oven control will provide a beep 3 times every 30 seconds as a reminder until  key pad is pressed.

Important notes:




- The Cook Time feature may be set with Bake, Conv Bake (or Convection Bake) and Conv Roast (some models). Cook Time or Delay Start will not operate with the Broil function.
- The maximum default Cook Time setting is 11 hours and 59 minutes.
- After the Cook Time feature has been activated, press the **Cook Time** key pad to display any cook time remaining.
- Dark or dull pans absorb more heat than shiny bakeware resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.

Setting Delay Start


Delay Start sets a delayed starting time to oven cooking or cleaning functions. Prior to setting a delay start, be sure the time of day is set correctly.

⚠ WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Example; to program oven for a delayed start beginning at 5:30 and to shut-off automatically after 50 minutes and for baking at 375 F:

1. Press **Cook Time** key pad.
2. Enter **5 0** using numeric key pads.
3. Press  to accept
4. Press **Delay Start** key pad.
5. Enter **5 3 0** using numeric key pads.
6. Press  to accept.
7. Press **Bake** key pad.
8. Enter **3 7 5** using numeric key pads.
9. Press .

When the programmed cook time runs out:

1. **END** will appear in the display window and the oven will shut-off automatically (See Fig. 1).
2. The oven control will provide a beep 3 times every 30 seconds as a reminder until  key pad is pressed.

Important notes:

- Delay Start may be set using a 24 hour clock. See Setting 12 or 24 hour display modes for more information.
- The Delay Start feature may be used with the Conv (Convection) Bake, Convection Roast (on some models) or Conv Convert (on some models) cooking functions and Flex Clean. Delay Start or Cook Time will not operate with the Broil function.

Setting Oven Controls

Conv Bake (some models)

Convection Bake (some models)

Benefits of the convection bake feature

- Foods may cook up to 25 to 30% faster, saving time and energy.
- Multiple rack baking.
- No special pans or bakeware needed.

Convection functions use a fan to circulate the oven's heat uniformly and continuously around the oven. This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when using two oven racks at the same time.

Heated air flows around the food from all sides, sealing in juices and flavors. Breads and pastry brown more evenly.

Most food items will cook faster and more evenly with the convection feature.

Conv (Convection) Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

Suggestions for Convection baking:


- For optimum cooking results it is recommended to preheat the oven when baking foods such as cookies, biscuits and breads.
- Reduce oven temperature 25°F from recipe's recommended oven temperature. Follow the remainder of the recipe's instructions using the minimum recommended cook time.
- For best results when using a single oven rack, place rack in position 4 or 5 (See Fig. 1). When using 2 oven racks, place in positions 2 & 5. When using 3 oven racks place in positions 2, 4, & 7 (use offset rack only in position 7).

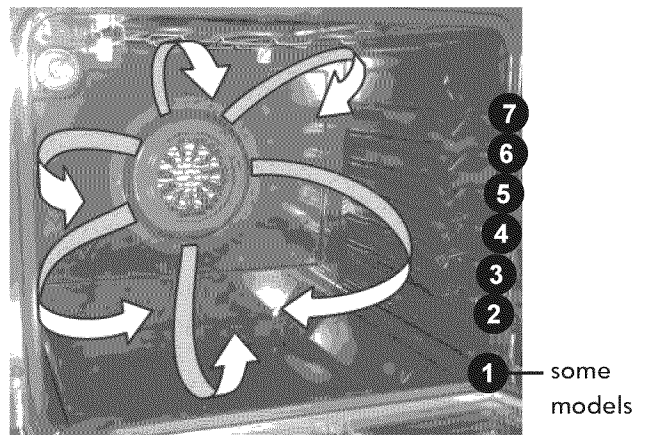
Example; to set Conv (Convection) Bake with a default oven set temperature of 350°F:

1. Press **Conv Bake** key pad (some models) or Press **Convection Bake** key pad (some models).

2. Press .

To cancel Conv Bake (Convection Bake) at anytime

press .



Air movement using convection

Fig. 1

Important notes:

- The convection fan will begin rotating once convection bake or convection roast has been activated.
- If the oven door is opened when any convection function is active, the convection fan will **stop rotating** until the oven door is closed.
- When using convection bake cook time reductions may vary depending on the amount and type of food being cooked.
- Layer cakes will have better results using the normal Bake function.
- Dark or dull pans absorb more heat than shiny bakeware resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.

Setting Oven Controls

Conv Roast (some models)


The Conv Roast function combines a cook cycle with the convection fan to roast meats and poultry. Meats cooked with Conv Roast function will be juicer and poultry will be crisp on the outside while staying tender and moist on the inside.


Conv Roast may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

Suggestions for Conv Roast:

- Preheating is not necessary when roasting foods using Conv Roast.
- Since Conv Roast cooks food faster, reduce the cook time by 25% from the recommended cook time of your recipe (check the food at this time). If necessary, increase cook time until the desired doneness is obtained.
- Do not cover foods when dry roasting - this will prevent the meat from browning properly.

Example; to set Conv Roast with a default oven set temperature of 350°F:

1. Press **Conv Roast** key pad (some models).
2. Press .

To cancel Conv Roast at anytime press .

Important notes:

- The convection fan will begin rotating once convection bake, roast or convection convert has been activated.
- If the oven door is opened when any convection function is active, the convection fan will **stop rotating** until the oven door is closed.

Conv Convert (some models)

The Conv Convert function allows you to convert any baking recipe using the convection feature. The control uses the normal recipe settings and **adjusts to a lower temperature** for convection baking.

When Conv Convert is used with a cook time or a delay start setting, the convect convert feature will display a **CF** as a reminder to check food when the bake time is 75% complete (See Fig. 2). At this time the oven control will sound 1 long beep at regular intervals until the set cook time has finished.

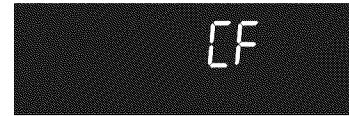



Fig. 2

Example; to add Conv Convert to Conv Bake function using default oven set temperature:

1. Press **Conv Bake** key pad.
2. Press **Conv Convert** key pad.

To cancel Conv Convert at anytime press .

Important notes:

- Conv Convert may only be used with the **Conv Bake** feature.
- The convection fan will begin rotating once a convection function has been activated.
- If the oven door is opened when any convection function is active, the convection fan will **stop rotating** until the oven door is closed.
- When using Conv Convert function bake time reductions may vary depending on the oven set temperature.
- The minimum amount of Cook Time that may be entered using the Conv Convert function is 20 minutes.




Setting Oven Controls

Broil

Use the broil function to cook meats that require direct exposure to radiant heat for optimum browning results. The Broil feature is factory preset to broil at 550°F. The Broil function temperature may be set at any temperature between 400°F (205°C) and 550°F (288°C).

Be aware that the suggested broil settings table (Fig. 3) are recommendations only. Increase or decrease broiling times, or move to a different rack position to suit for doneness. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the item closely.

Example; to set Broil with the default broil oven temperature of 550°F:

1. Arrange the oven racks when cool. For optimum browning results, preheat oven for 5 minutes before adding food.
 2. Position cookware in oven. **Leave the oven door open** at the broil stop position when broiling (See Fig. 2).
 3. Press **Broil** key pad.
 4. Press .
 5. Broil on one side until food is browned; turn and broil on other side.
 6. When finished broiling press .
- To cancel Broil at anytime press .

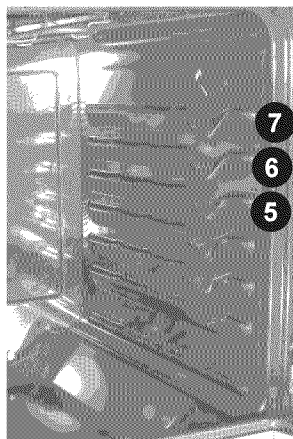


Fig. 1

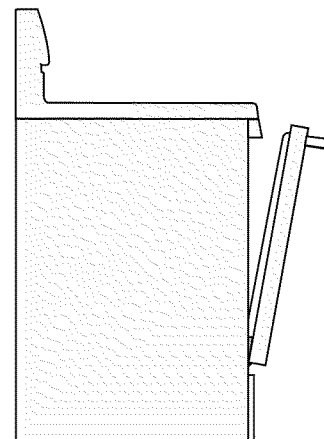


Fig. 2

⚠ WARNING Should an oven fire occur, close the oven door and turn the oven OFF. If the fire continues, use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

⚠ CAUTION Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, exterior, oven racks and cooktop will become very hot which can cause burns

Important notes:

- Always arrange oven racks when the oven is cool.
- For best results when broiling, use a quality broil pan along with a broil pan insert. A broil pan is designed to drain the fat from the food, help avoid spatter and reduce smoking.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.
- Cook Time or Delay Start will not operate with the Broil function.

Suggested broil settings table (electric oven)

Food	Rack position (See Fig. 1)	Setting	Cook time in minutes		Doneness
			1st side	2nd side	
Steak 1" thick	6th or 7th*	550°F	6	4	Medium
Steak 1" thick	6th or 7th*	550°F	7	5	Medium-well
Steak 1" thick	6th or 7th*	550°F	8	7	Well
Pork chops 3/4" thick	6th	550°F	8	6	Well
Chicken-bone in	5th	450°F	20	10	Well
Chicken-boneless	6th	450°F	8	6	Well
Fish	6th	550°F	- as directed -		Well
Shrimp	5th	550°F	- as directed -		Well
Hamburger 1" thick	7th*	550°F	9	7	Medium
Hamburger 1" thick	6th	550°F	10	8	Well

*Use the off-set rack only in rack position 7.

Fig. 3

Setting Oven Controls

Slow Cook

The Slow Cook feature may be used to cook foods more slowly and at lower oven temperatures. Slow Cook provides cooking results much the same way as a Slow Cooker or Crock-Pot.

The Slow Cook feature is ideal for roasting beef, pork & poultry. Slow Cooking meats may result in the exterior of meats becoming dark but not burnt. This is normal.

For Slow Cook two settings are available, high (HI) or low (LO). The HI setting is best for cooking foods from a 4 to 5 hour time period. The LO setting is best for cooking foods from a 8 to 9 hour time period.


Some tips for best results using the Slow Cook feature:


- Completely thaw all frozen foods before cooking with the Slow Cook.
- When using a single rack, place in position 2 or 3.
- Position multiple racks to accommodate size of cooking utensils when cooking multiple food item.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the Slow Cook time may need to be extended.
- Cover the foods to keep them moist or use a loose or vented type cover to allow foods to turn crisp or brown.
- Roasts may be left uncovered so browning can occur. Cook times will vary; depending on the weight, fat content, bone & the shape of the roast.
- Use the recipe's recommended food temperature and a food thermometer to determine when the food is done.
- Preheating the oven will not be necessary when using the Slow Cook feature.
- Add any cream or cheese sauces during the last hour of cooking.

⚠ WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Example; to set Slow Cook:

1. Position cookware in oven and close door.
2. Press **Slow Cook** key pad. HI will appear in the display indicating the current temperature setting is for high.
3. If a low setting is needed, press **Slow Cook** key pad again to select the low setting.

4. Press  to activate the Slow Cook feature.

To cancel Slow Cook at anytime press .

Important notes:

- Slow Cook feature may be used with additional settings of Cook Time and Delay Start.
- The maximum cook time for the Slow Cook feature is 11 hours and 59 minutes unless the control has been changed to the Continuous Bake mode.


Setting Oven Controls


Warm & Hold™

Warm & Hold will keep cooked foods warm for serving up to 3 hours after cooking has finished. After 3 hours the Warm & Hold will shut-off automatically. Warm & Hold should only be used with foods that are already at serving temperatures. Warm & Hold will maintain the oven temperature at 170° F (77°C).




⚠ WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Example; to set Warm & Hold:

1. If needed, arrange interior oven racks and place cooked food in oven.
2. Press **Warm & Hold** key pad. **Hld** will appear in the display. If no further key pads are touched within 25 seconds the request for Warm & Hold will clear.
3. Press . Warm & Hold will automatically turn off after 3 hours.

To turn Warm & Hold off at any time press .

Example; to add Warm & Hold to turn ON automatically after baking 45 minutes with default oven set temperature of 350°F:

1. Press **Cook Time** key pad.
2. Enter **4 5** using numeric key pads.
3. Press  to accept.
4. Press **Bake** key pad.
5. Press  to accept.
6. Press **Warm & Hold** key pad. **Hld** will appear in the display.
7. Press  to accept. When the cook time runs out, the Warm & Hold will turn ON automatically. Warm & Hold will automatically turn off after 3 hours.





Important notes:

- Warm & Hold will maintain the oven temperature at 170° F (77°C) for 3 hours.
- Warm & Hold may be set when finished cooking or may be added to automatically turn on after cooking using Cook Time. Delay Start may also be added.



Recipe Recall

Use the **Recipe Recall** feature to record and recall your favorite **baking** recipe settings. This feature may store and recall up to 3 different recipe settings using the numeric key pads 1, 2 and 3. Recipe Recall may be programmed for any baking temperature between 170°F (77°C) to 550°F (288°C).

Example; to store a recipe setting using the number 3 key pad. Recipe in example is for bake at 325°F with a 45 minute cook time:

1. Press **Recipe Recall** key pad.
2. Press **3** key pad to store the recipe.
3. Press **3 2 5** using the numeric key pads to enter oven temperature.
4. Press .
5. Press **Cook Time** key pad.
6. Press **4 5** using numeric key pads to enter cook time.
7. Press and hold  until a tone sounds (about 3 seconds). The tone indicates that the recipe setting has been recorded for future recall.
8. Press . **Important note;** The oven will automatically start heating with the recorded recipe unless  is pressed at this time.

Example - to recall recipe stored in the example shown above. Recipe is for bake at 325°F for 45 minutes:

1. Position cookware in oven and close door.
 2. Press **Recipe Recall** key pad.
 3. Press **3** key pad to recall the stored recipe. If the recipe was stored using the 1 or 2 numeric key pads, press that key pad instead.
 4. Press . The oven will begin to cook with the programmed recipe. If Cook Time was recorded this feature will also recall the cooking time.
- To cancel Recipe Recall at anytime press .


Important notes:

- The Recipe Recall stores **bake** recipes only. This feature will not work with Delay Start.
- If a recalled recipe includes Cook Time the oven will automatically shut-off when the Cook Time is finished.

Setting Oven Controls

Recipe Recall (cont'd)

To quickly erase all stored recipes:

1. Press and hold the 7 key pad until the first single tone sounds (6 seconds).
2. After the first tone press  once. Any stored recipes will be erased.

Important note:


Clearing all recipes will also reset all other adjustments to factory settings. These include 12 or 24 hour display, continuous bake or 12-Hour Energy Savings mode, silent or audible control mode, Fahrenheit or Celsius temperature display and any oven temperature adjustment settings that have been made.

Adjusting Oven Temperature

Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you may adjust the control so the oven cooks hotter or cooler than the oven temperature displayed.

The oven temperature may be increased as much as +35°F (+19°C) or decreased -35°F (-19°C) from the factory calibrated settings.

Example; to increase (+) or decrease (-) the oven temperature by 20°F:


1. Press and hold **Bake** key pad until the control provides the 2nd audible tone (about 6 seconds).
2. Enter **2 0** using numeric key pad.
3. Press **Flex Clean** key pad to toggle between plus (+) if increasing temperature or minus (-) if decreasing the temperature. These symbols will show in the display.
4. Press  to accept change.

Important notes:

- Oven temperature adjustments made will not change the Broil or Flex Clean function temperatures.
- If the temperature shows an adjustment of -20°F, and a +20°F adjustment is needed, you can toggle between the minus (-) or plus (+) in the display when pressing **Flex Clean** key pad (See step 3).
- **DO NOT USE** oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40°F degrees from actual temperatures.
- The oven temperature adjustment may be made if your oven control has been set to display °C (Celsius) temperatures. Minimum and maximum settings for Celsius is plus (+) or minus (-) 19°C.

Operating oven light

The interior oven light will automatically turn ON when the oven door is opened.

Press  to turn the interior oven light ON and OFF whenever the oven door is closed.

The interior oven light is located at the upper left rear wall of the oven interior and is covered with a glass shield held by a wire holder. The glass shield protects the bulb from high temperatures and should always be in place whenever the oven is in use.

To replace the interior oven light, see **Replacing oven light** in the Care & Cleaning section.

Electrical outlet and circuit protection (on some models)

For protection against surcharge, a 15 amp, 120 volt circuit breaker reset is provided near the electric outlet located on top of backguard panel. If needed, press circuit breaker switch to reset. On some models a night light feature is included. The night light switch will be located on the upper left backguard panel.

Setting Oven Controls

Sabbath Feature (for use on the Jewish Sabbath & Holidays)



For further assistance, guidelines for proper usage and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

The **Cook Time** and **Delay Start** key pads are used to set the Sabbath feature. The Sabbath feature may only be used after the **Bake** function is active.

Once the oven is properly set using the **Bake** function and the Sabbath mode is active, the oven will remain continuously ON until the Sabbath feature is cancelled. The Sabbath feature will override the factory preset 12-Hour Energy Saving feature and start the continuous bake mode.

⚠ WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Example; to program the oven to Bake at default oven temperature of 350°F and activate the Sabbath feature:







1. Be sure the clock is set with the correct time of day.
2. Arrange oven racks, place cookware in oven and close oven door.
3. Press **Bake** key pad.
4. Press .
5. If Cook Time or Delay Start are not needed, **skip this step and continue to step 6.** If a Cook Time or Delay Start are desired enter the times at this point. Refer to the Cook Time and Delay Start sections for detailed instructions.
6. Press and hold both **Cook Time** and **Delay Start** key pads simultaneously for about 3 seconds to set the Sabbath feature. The control will provide an acceptance tone and **SAb** (See Fig. 1) will appear in the display indicating the oven is properly set for the Sabbath feature.



Fig. 1

Important notes:

- It is not advised to attempt to activate any other oven function except Bake while the Sabbath feature is active. ONLY the following key pads will function correctly when the Sabbath feature is active: **0-9** number key pads, **Bake**,  and . ALL OTHER KEYPADS should not be used once the Sabbath feature is activate.
- You may change the oven temperature once baking has started. Press **Bake** key pad, use the numeric key pads to enter the oven temperature change (170 to 550°F) and press  (for Jewish Holidays only). Remember that the oven control will no longer provide audible tones or display any further changes once the Sabbath feature is active.
- It is recommended that any oven temperature change with the Sabbath feature active be followed with 2 presses of the  key pad. This will insure the oven remains ON even if the attempt to set the oven temperature was lower or higher than the oven control can accept. If the oven temperature is set incorrectly, the oven temperature will default to 170°F or 550°F. Try to set the desired oven temperature again.
- If the oven light is needed during the Sabbath, press the  key pad to turn oven light on **before** activating the Sabbath feature. Once the oven light is turned on and the Sabbath feature is active, the oven light will remain on until the Sabbath feature is turned OFF. If the oven light needs to be off, be sure to turn the oven light off **before** activating the Sabbath feature.
- Remember the oven will shut-off automatically after completing a **Cook Time**, **Delay Start** or **Warm & Hold** and therefore may only be used once during the Sabbath/Jewish Holidays.
- If a Delay Start time longer than the default 11 hours and 59 minutes is desired, set the oven control for the 24 hour day display mode setting. For detailed instructions see **Setting 12 or 24 hour display modes.**

Setting Oven Controls

Sabbath Feature (for use on the Jewish Sabbath & Holidays)

Example - to turn the oven off and keep the Sabbath feature active:

Press .

Example - to turn off the Sabbath feature:

Press and hold both **Cook Time** and **Delay Start** key pads simultaneously for at least 3 seconds to turn the Sabbath feature off. The control will provide an acceptance tone and **SAb** will disappear from the display. The oven is no longer programmed for the Sabbath feature.

What to do during a power failure or power interruption after the Sabbath feature was activated:

Should you experience a power failure or interruption, the oven will shut-off. When power is restored the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath.

The food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath/Holidays. After the Sabbath observance turn OFF the Sabbath feature. Press and hold both **Cook Time** and **Delay Start** key pads for at least 3 seconds simultaneously to turn the Sabbath feature off.

Flex Clean

A self-cleaning oven cleans itself with high temperatures (well above normal cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away afterwards with a damp cloth.

The Flex Clean function allows you to set any amount of cleaning time from 2 hours to 4 hours. A 3-hour cleaning time is best used for normal cleaning; 2-hour time for light soils and a 4-hour clean time for heavier stubborn soils.

Read before starting Flex Clean

Be sure to read all the following caution and important statements **BEFORE** starting a self-clean cycle:

⚠ CAUTION DO NOT leave small children unattended near the appliance. During the self-cleaning cycle, the outside of the range can become very hot to touch and can cause burns.

⚠ CAUTION DO NOT line the oven walls, racks, bottom or any other part of the range with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior. Aluminum foil will melt to the interior of the oven.

⚠ CAUTION The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

⚠ CAUTION DO NOT force the oven door open. This can damage the automatic door locking system.

⚠ CAUTION Use caution when opening the oven door after self-cleaning. **The oven may still be VERY HOT** and can cause burns. To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

Important notes:

- Completely remove **ALL OVEN RACKS** and **ANY ACCESSORIES FROM OVEN CAVITY** to avoid damage to oven racks. If the oven racks are not removed they may discolor.
- Remove ALL items from the oven and cooktop including cookware, utensils and **ANY ALUMINUM FOIL**. Aluminum foil will not withstand high temperatures from a self-clean cycle and will melt.
- **DO NOT** use oven cleaners or oven protective coatings in or around any part of the oven interior.
- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom (See Fig. 1). These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Flex Clean (See Fig. 1).

- Remove any excessive spillovers. Any spills on the oven bottom should be wiped-up and removed before starting a self-clean cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures. **DO NOT** allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning.
- **DO NOT** clean the oven door gasket (See Fig. 1). The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket. **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage to the door gasket.

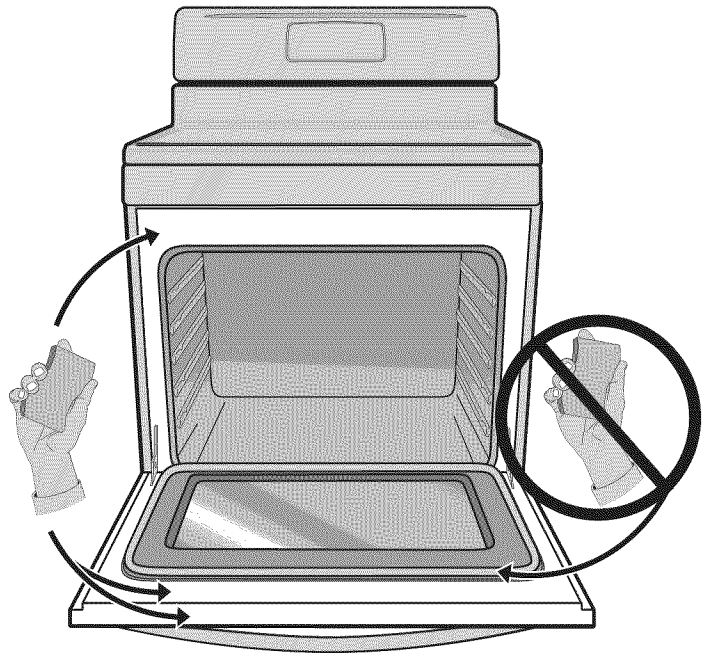



Fig. 1

Setting Flex Clean

Example; to set Flex Clean to start immediately:

1. Be sure the oven is empty and **ALL** oven racks are removed. Remove all items from the cooktop. Be sure oven door is **completely** closed.
2. Press **Flex Clean** key pad for a default 3-hour clean time. After pressing Flex Clean you may accept the default 3-hour clean time by going to step 3.

At this time you may choose a different clean time. The amount of clean time must be within 2 to 4 hours and entered using the numeric keys pads. For example enter **2 0 0** for a 2-hour time or enter **4 0 0** for a 4-hour self-clean time. You may choose a 2 hour 15 minute clean time by entering **2 1 5** (hours and minutes).

3. Press  to activate Flex Clean.

Flex Clean

As soon as Flex Clean becomes active, a motor driven lock mechanism will begin locking the oven door automatically. **DOOR LOCKED** will appear in the display (See Fig. 1). **DO NOT** open the oven door when **DOOR LOCKED** is flashing (allow 15 seconds for the lock mechanism to lock the oven).

Once the oven door has locked, **CLn** will appear in the display indicating Flex Clean has started (Fig. 2).



Fig. 1



Fig. 2



Fig. 3

When Flex Clean is finished:

1. **CLn** message will turn off and **Hot** will appear in display window (See Fig. 3).
2. Once the oven has cooled down (about 1 hour) and **Hot** is no longer displayed the **DOOR LOCKED** message will turn off. **When this message turns off the oven door may be opened.**

⚠ CAUTION Use caution when opening the oven door after self-cleaning. The oven may still be **VERY HOT and can cause burns**. To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape.



3. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.

Important notes:


- The kitchen area should be well ventilated using an open window, ventilation fan or exhaust hood during the 1st self-clean cycle. This will help eliminate the normal odors associated with the 1st self-clean cycle.
- When the clean time finishes the oven door will remain locked until the range has cooled sufficiently. In addition to the clean time that was programmed, you must allow about 1 additional hour for the oven to cool before you will be able to open the oven door.
- The Flex Clean function will not operate whenever a radiant surface element is ON or the oven lockout is active.

Delayed Start Flex Clean

Example; to start a delay Flex Clean with default clean time of 3 hours and a start time of 9:00 o'clock:

1. Be sure the clock is set with the correct time of day, the oven is empty and ALL oven racks are removed. Be sure oven door is completely closed.
2. Press **Delay Start** key pad.
3. Using numeric key pad enter **9 0 0** for time to start.
4. Press  to accept.
5. Press **Flex Clean** key pad.
6. Press .

If it becomes necessary to stop Flex Clean when active:

1. Press .
2. If Flex Clean has heated the oven to a high temperature, allow enough time for the oven to cool and for the **DOOR LOCKED** message to turn OFF. When this message turns off the oven door may be opened.
3. Restart Flex Clean if needed.

Important notes:

- When Flex Clean function is active you may check the amount of clean time remaining by pressing the Flex Clean key pad once.
- If Flex Clean is active and a power failure occurs, the oven may not have thoroughly cleaned. This would depend on how much cleaning time had elapsed before the power failure. If needed after power is restored, set Flex Clean again.
- If your control is set with the default 12 hour display mode, the Delay Flex Clean can only be set to start up to 11 hours and 59 minutes in advance. To set a Delay Start Flex Clean to begin 12 or more hours (maximum is 23 hours and 59 minutes) in advance, be sure to set the control for 24 hour display mode.

Care & Cleaning

Cleaning recommendation table

Surface type	Recommendation
<ul style="list-style-type: none">• Control knobs• Painted body parts• Painted decorative trim• Aluminum, plastic or vinyl trim pieces	For general cleaning, use hot, soapy water and a cloth. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30-60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners on any of these materials; they can scratch. To remove control knobs, turn to OFF position; grasp firmly and pull straight off the shaft. To replace knobs after cleaning, line up the flat sides of both knob and shaft; then push knob into place.
<ul style="list-style-type: none">• Control panel• Control key pad membrane• Decorative trim (some models)	Before cleaning the control panel, turn all controls OFF, activate oven lockout (on some models) and if needed remove any knobs from panel. Do not use abrasive cleaners on any of these materials; they can scratch. Clean using hot, soapy water and a dishcloth. Be sure to squeeze excess water from dishcloth before wiping control panel; especially when wiping around the controls area. Excess water in or around the controls may cause damage to the appliance. When rinsing, use clean water and a dishcloth and be sure to squeeze excess water from dishcloth before wiping the control panel.
<ul style="list-style-type: none">• Porcelain enamel parts & door liner	Gentle scrubbing with a soapy no-scratch cleaning pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled no-scratch cleaning pad. Rinse and wipe dry with a clean cloth. Do not allow food spills with high sugar or acid content (milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface; they may cause a dull spot even after cleaning.
<ul style="list-style-type: none">• Oven interior	For oven interior remove excessive spillovers from oven cavity bottom before starting Flex Clean. Clean any soils from oven frame and door liner outside the oven door gasket. For very important cleaning precautions be sure to read all the instructions in the Flex Clean section.
<ul style="list-style-type: none">• Oven racks	Remove oven racks from oven cavity before starting Flex Clean. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry and then replace in oven.
<ul style="list-style-type: none">• Oven door	Use soap & water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. Do not immerse the door in water. Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders or any harsh abrasive cleaning materials on the outside of the oven door.
<ul style="list-style-type: none">• Surface elements and drip bowls	Do not use spray oven cleaners on the cooktop. See "Surface elements and drip bowls" in the Care & Cleaning section.
<ul style="list-style-type: none">• Stainless Steel (some models)	Only use cleaners and polishes that are specifically manufactured for cleaning stainless steel. Always rub in direction of metal grain to avoid damaging. Do not use cleaners with high concentrations of chlorides or chlorine. Do not use harsh scrubbing cleaners. Polish with a lint-free cloth. Always be sure to wipe excess cleaner/polish off from the metal surface as bluish stains may occur during future oven heating that cannot be removed. Clean heavier soils with hot, soapy water and a dishcloth. Rinse and dry using clean water and a cloth.

Care & Cleaning

General cleaning

Refer to the **Cleaning recommendation table** in the Care & Cleaning section for more detailed information about cleaning specific parts of the range.

⚠ CAUTION Before manually cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. **The range may be hot** and can cause burns.

⚠ CAUTION Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

Aluminum foil and utensils

⚠ WARNING NEVER cover any slots, holes or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.

⚠ WARNING Protective Liners — DO NOT USE ALUMINUM FOIL to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

- **Aluminum foil** - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the surface elements under ANY circumstances.
- **Aluminum utensils** - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to, break or mark the ceramic glass surface, permanently damaging the cooktop surface.

Care & Cleaning

Surface elements and drip bowls

⚠ CAUTION Surface elements may appear to have cooled after they have been turned off. The surface elements **may still be hot** and burns may occur if touched before they have cooled sufficiently.

⚠ CAUTION Protective liners — Do not use aluminum foil to line surface drip bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

Surface elements may be unplugged and removed to make cleaning the drip pans easier. The surface elements clean themselves when they are turned on. Food spilled on a hot element will burn off. Food spilled on a COOL element may be cleaned with a damp cloth — any remaining soil will burn off the next time the element is used.

To remove the surface elements and drip bowls:

1. Lift the edge of the drip bowl across from the terminal end. Lift the surface element and drip bowl together just enough to clear the cooktop.
2. While holding the drip bowl and surface element, gently pull the terminal end out from terminal plug (See Fig. 1).

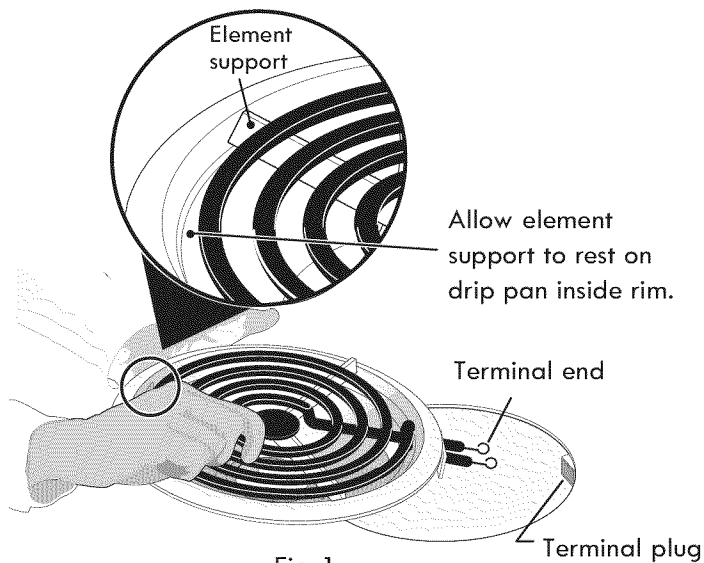


Fig. 1

Cleaning drip bowls

Wash in hot, soapy water or in the dishwasher. Rinse and dry while still warm. Hard to remove, burned on soil can be removed by soaking the drip bowls for about 20 minutes in a lightly diluted liquid cleanser or a solution of ammonia and water (1/2 cup ammonia to 1 gallon of water).

A no-scratch scrubbing pad may be used after soaking. **DO NOT** use abrasive cleaners or steel wool, they will scratch the surface. Always rinse with clean water and polish dry with a soft cloth.

To replace drip bowls and surface elements:

1. Slide the terminal end on the surface element through the opening in the drip bowl (Refer to Fig. 1).
2. Align the surface element support to rest on the rim inside the drip bowl.
3. After the surface element is positioned in the drip bowl, line up the terminal end with the terminal plug as shown (Fig. 1).
4. Hold the surface element and drip bowl together as level as possible and firmly push the terminal end into the terminal plug. Make sure element terminal is seated properly into terminal plug. Make sure the surface element is level to reduce the hazard of cookware sliding off the element.

Important notes:

- Be sure the range is cool before removing surface elements or drip bowls.
- **Never immerse a surface element in water.**
- **Make sure drip bowls are in place** - Absence of these bowls during cooking may subject wiring or components underneath to damage.
- Be careful not to bend terminal ends when replacing surface elements after cleaning.

Care & Cleaning

Raising and lowering the cooktop (some models)

⚠ WARNING To avoid possible burns **DO NOT** turn the surface elements on when the cooktop is raised. Be sure that the top is completely lowered and securely in place before turning on any of the surface burners.

⚠ CAUTION When lowering the lift-up range cooktop, grasp the sides with fingertips only. Be careful not to pinch fingers. **Do not** drop or bend the cooktop when raising or lowering. This may permanently damage the cooktop surface.

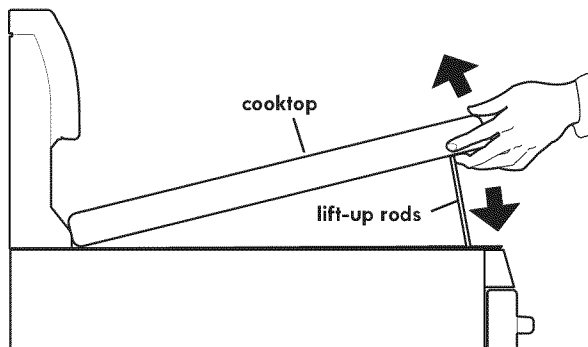


Fig. 1

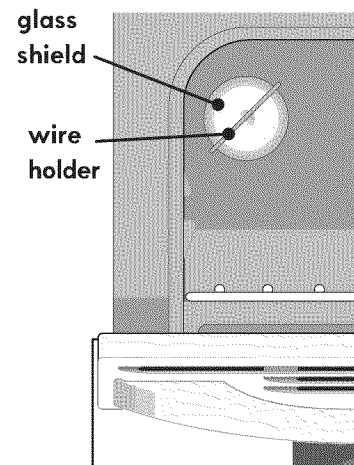
To raise and lower the cooktop:

1. **Remove all items from cooktop** and set aside.
2. Grasp the sides of the cooktop and then lift from the front (See Fig. 1).
3. Lift the cooktop high enough to allow the support rods to snap into place. The **lift-up rods** will support the cooktop in the raised position.
4. If necessary, clean underneath using hot, soapy water and a clean cloth; then dry.
5. To lower the cooktop, grasp the front corner of each side of the top while pushing back on each rod with the heel of your hand. This will release the notched support. Hold the range cooktop and gently slide the top back down level to the range.

Replacing oven light (some models)

⚠ CAUTION Be sure the range is unplugged and all parts are **COOL** before replacing oven light. Wear a leather-faced glove for protection against possible broken glass.

The oven light is located at the rear of the oven cavity and is covered with a glass shield held by a wire holder. The glass shield protects the light bulb and must be in place whenever the oven is in use.



To replace the interior oven light bulb:

1. Turn electrical power off at the main source or unplug the range.
2. Press wire holder to one side to release the glass shield that covers the light bulb.
3. Replace light with a new 40 watt appliance bulb.
4. Replace glass shield over bulb and snap wire holder back into place.
5. Turn power on at the main source (or plug the appliance in).
6. The clock will then need to be reset. To reset, see **Setting clock** in this Use & Care Guide.

Electrical outlet and circuit protection (on some models)

For protection against surcharge, a 15 amp, 120 volt circuit breaker reset is provided near the electric outlet located on top of backguard panel. If needed, press circuit breaker switch to reset. On some models a night light feature is included. The night light switch will be located on the backguard panel.

Care & Cleaning

Removing and replacing the lift-off oven door

⚠ CAUTION To avoid possible injury when removing or replacing the oven door, follow the instructions below **carefully** and always hold the oven door with both hands positioned **away from the door hinge area**.

⚠ CAUTION The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

To remove oven door:

1. Open oven door completely (horizontal with floor - Fig.1).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely towards the oven door (Fig. 2). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - Fig. 3).
4. Close the door to the broil stop position (the oven door will stop into this position just before fully closing).
5. With the oven door in the broil stop position, lift the oven door hinge arms over the roller pins located on each side of the oven frame (Fig. 4).

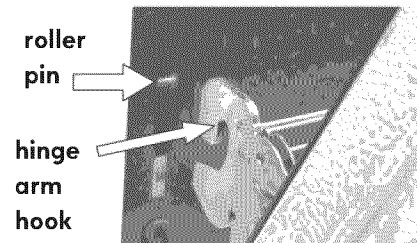
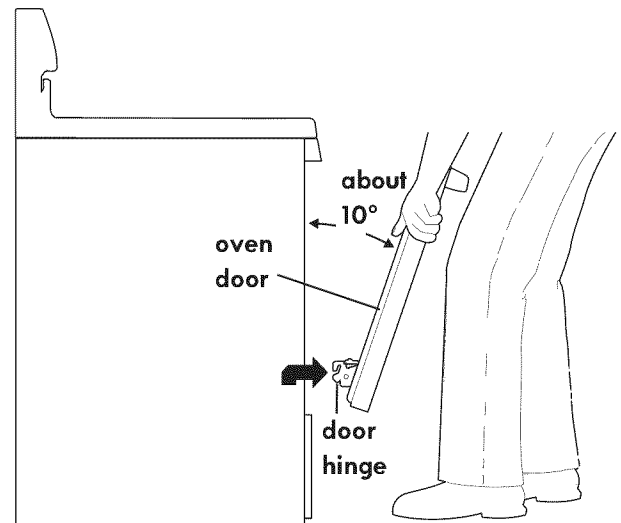
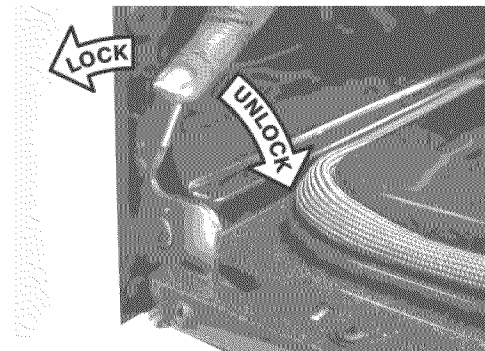
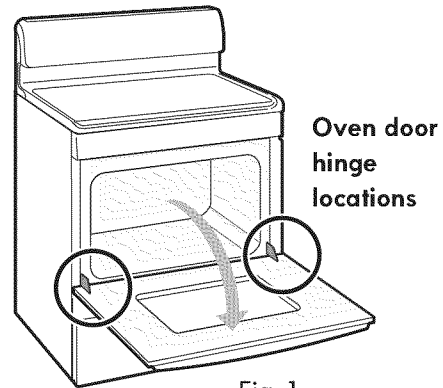
To replace oven door:

1. Firmly grasp both sides of oven door along the door sides (Do not use the oven door handle - Fig. 3).
2. Holding the oven door at the same angle as the removal position, seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (Fig. 4). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door (horizontal with floor - Fig. 1).
4. Push the door hinge locks up towards and into the oven frame on both left and right oven door hinges (Fig. 2) to the locked position; then close the oven door.

Special door care instructions

Most oven doors contain glass that can break. Read the following recommendations:

- Do not close the oven door until all the oven racks are fully in place inside the oven cavity.
- Do not hit the glass with pots, pans, or any other object.
- Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.





Before You Call • Solutions to common problems

Before you call for service, review the following list. It may save you time & expense. Possible solutions to these problems are provided with the problem listed:

Problem	Solution
Poor baking results.	<ul style="list-style-type: none">• Many factors affect baking results. Make sure the proper oven rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see Adjusting oven temperature in Setting Oven Controls section.
Appliance is not level.	<ul style="list-style-type: none">• Be sure floor is level, strong & stable enough to adequately support range.• If floor is sagging or sloping, contact a carpenter to correct the situation.• Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of appliance until the rack is level.• Kitchen cabinet alignment may make range appear not level. Be sure cabinets are square & have sufficient room for appliance clearance.
Cannot move appliance easily. Appliance must be accessible for service.	<ul style="list-style-type: none">• Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.• Carpet interferes with appliance. Provide sufficient space so appliance can be lifted over carpet.
Entire appliance does not operate.	<ul style="list-style-type: none">• Make sure power cord is plugged properly into outlet.• Electrical power outage. Check house lights to be sure. Call your local electric company for service outage information.• Service wiring is not complete. Call 1-800-4-MY-HOME® for assistance (See back cover).
Oven portion of appliance does not operate.	<ul style="list-style-type: none">• The time of day is not set. The time of day must first be set in order to operate the oven. See Setting clock in Setting Oven Controls section.• Be sure the oven controls are set properly for the desired function. See Setting Oven Controls section and review instructions for the desired cooking function in this manual or see "Entire appliance does not operate" in this checklist.
Surface element is too hot or not hot enough.	<ul style="list-style-type: none">• Incorrect surface control setting. Adjust power level setting.
Surface element does not heat or does not heat evenly.	<ul style="list-style-type: none">• Be sure the correct surface control knob is turned ON for element needed.• Lightweight or warped pans used. Use only flat, evenly balanced, medium or heavyweight cookware. Flat pans heat better than warped pans. Cookware materials and weight of the material affect heating. Heavy & medium-weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn easily.
Oven light does not work.	<ul style="list-style-type: none">• Be sure the oven light is secure in the socket. Also see Replacing oven light in the Care & Cleaning section.

Before You Call • Solutions to common problems

Problem	Solution
Oven smokes excessively when broiling.	<ul style="list-style-type: none">• Incorrect setting. Follow broiling instructions in Setting Oven Controls section.• Be sure oven door is opened to broil stop position when broiling.• Meat too close to the broil element. Reposition the broil rack to provide proper clearance between the meat & the element. Preheat the broil element for searing.• Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.• Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.
Flames inside oven or smoking from oven vent.	<ul style="list-style-type: none">• Excessive spillovers in oven. For example this will happen for pie spillovers or large amounts of grease left on the oven bottom. Wipe up excessive spillovers before starting oven. If flames or excessive smoke are present follow broiling instructions in Setting Oven Controls section.
Oven control panel beeps & displays any F code error.	<ul style="list-style-type: none">• Oven control has detected a fault or error condition. Press  key pad to clear the error code. Try Bake or Broil function. If the F code error repeats, remove power from appliance, wait 5 minutes and then repower appliance and set clock with the correct time of day. Try Bake or Broil function again. If the fault recurs, press  to clear and call 1-800-4-MY-HOME® for assistance (See back cover).
Flex Clean does not work.	<ul style="list-style-type: none">• Oven control not set properly. Review instructions in Flex Clean section.
Soil not completely removed after Flex Clean.	<ul style="list-style-type: none">• Flex Clean was interrupted. Review instructions in Flex Clean section.• Excessive spillovers on oven bottom. Remove before starting Flex Clean.• Failure to clean soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.
Oven racks discolored.	<ul style="list-style-type: none">• Oven racks left in oven cavity during Flex Clean. Always remove oven racks from oven cavity before starting a self-clean cycle. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry and replace in oven.

Before You Call • Solutions to common problems

Problem

Solution

Drip bowls are pitting or rusting.

- Foods with acids, such as tomatoes, if allowed to stand in/on bowls will cause corrosion. Remove and wash drip bowls as soon as possible after a spill over.
 - Normal environment. Along coastal areas, houses are exposed to high salt content in air. Protect bowls as much as possible from direct exposure to air with high salt content.
-

Drip bowls are turning color or distorted.

- Bottom surface of cookware extends beyond surface element and touches cooktop surface. This can cause high enough temperatures to discolor the drip bowls. DO NOT use cookware of this type. Pan sizes should be matched to the size of the element. Replacement drip bowls may be purchased from your appliance dealer.
-

Notes

Protection Agreements

Master Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.

The Master Protection Agreement also helps extend the life of your new product. Here's what the Agreement* includes:

- ☑ **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty**. No deductibles, no functional failure excluded from coverage – **real protection**.
- ☑ **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- ☑ **Unlimited service calls and nationwide service**, as often as you want us, whenever you want us.
- ☑ **“No-lemon” guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
- ☑ **Product replacement** if your covered product can't be fixed.
- ☑ **Annual Preventive Maintenance Check** at your request – no extra charge.
- ☑ **Fast help by phone** – we call it **Rapid Resolution** – phone support from a Sears representative on all products. Think of us as a “talking owner's manual”.
- ☑ **Power surge protection** against electrical damage due to power fluctuations.
- ☑ **\$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised.
- ☑ **10% discount** off the regular price of any non-covered repair service and related installed parts.

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Master Protection Agreement is a risk free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Master Protection Agreement today!

Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.

*** Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.**

Sears Installation Service

For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. or Canada call 1-800-4-MY-HOME®.

Contrats de protection

Contrats de protection principaux

Félicitations! Vous avez fait un bon achat. Votre nouvel appareil Kenmore® est conçu et fabriqué dans le but de vous offrir plusieurs années d'utilisation sans tracas. Cependant, comme tout appareil, il peut nécessiter un entretien préventif ou des réparations occasionnelles. C'est pourquoi un contrat de protection principal peut vous permettre d'épargner de l'argent et vous éviter des problèmes.

Le contrat de protection principal contribue également à prolonger la durée de vie de votre nouvel appareil. Voici ce que couvre le contrat* :

- ☑ **Les pièces et la main-d'oeuvre** requises pour le fonctionnement adéquat de l'appareil **dans des conditions d'utilisation normales**, pas seulement pour les défauts. Notre couverture vous offre **beaucoup plus que la simple garantie du produit**. Aucune franchise, aucune exclusion de défaillance fonctionnelle, **une véritable protection**.
- ☑ **Un service professionnel** offert par une équipe de plus de **10 000 techniciens de service Sears autorisés**, ce qui signifie que votre appareil sera confié à une personne de confiance.
- ☑ **Des appels de service illimités et un service à la grandeur du pays**, à tout moment, aussi souvent que vous le désirez.
- ☑ **La garantie « anti-citron »**, vous assurant le remplacement de l'appareil couvert si quatre défaillances ou plus surviennent à l'intérieur de douze mois.
- ☑ **Le remplacement de l'appareil** couvert s'il ne peut être réparé.
- ☑ **Une vérification d'entretien préventive annuelle** sur demande et sans frais.
- ☑ **Un service d'aide téléphonique rapide**, appelé « **Résolution rapide** », qui vous permet de bénéficier du soutien téléphonique d'un représentant Sears pour tous les produits. Nous sommes votre « guide d'utilisation parlant ».
- ☑ **Une protection contre les surtensions** pour les dommages électriques causés par des fluctuations électriques.
- ☑ **Une couverture annuelle de 250 \$ pour la perte d'aliments** à la suite de toute détérioration d'aliments résultant d'une défaillance mécanique d'un réfrigérateur ou d'un congélateur couvert.
- ☑ **Le remboursement de la location**, si la réparation de l'appareil couvert prend plus de temps que prévu.
- ☑ **Un rabais de 10 %** sur le prix régulier de tout service de réparation non couvert et les pièces installées qui en découlent.

Une fois le contrat acheté, un simple appel téléphonique suffit pour obtenir un service de réparation. Vous pouvez téléphoner à toute heure du jour ou de la nuit, ou prendre rendez-vous en ligne pour une réparation.

Le contrat de protection principal est un achat sans risque. Si, pour quelque raison que ce soit, vous annulez le contrat durant la période de garantie du produit, vous serez remboursé en totalité. En cas d'annulation après la période de garantie du produit, vous recevrez un remboursement calculé au prorata. Procurez-vous votre contrat de protection principal dès aujourd'hui!

Certaines restrictions et exclusions s'appliquent. Si vous êtes aux États-Unis et que vous désirez connaître les prix et obtenir de plus amples renseignements, téléphonez au 1 800 827-6655.

*** Au Canada, la couverture de certains articles peut varier. Pour connaître tous les détails, communiquez avec Sears Canada au 1 800 361-6665.**

Service d'installation Sears

Pour bénéficier du service d'installation professionnel de Sears pour électroménagers, ouvre-portes de garage, chauffe-eau et autres appareils domestiques importants, aux États-Unis et au Canada, téléphonez au 1 800 4-MY-HOME.

Get it fixed, at your home or ours!

Your Home

For troubleshooting, product manuals and expert advice:



www.managemylife.com

For repair – **in your home** – of **all** major brand appliances, lawn and garden equipment, or heating and cooling systems, **no matter who made it, no matter who sold it!**

For the replacement parts, accessories and owner's manuals that you need to do-it-yourself.

For Sears professional installation of home appliances and items like garage door openers and water heaters.

1-800-4-MY-HOME[®] (1-800-469-4663)

Call anytime, day or night (U.S.A. and Canada)

www.sears.com www.sears.ca

Our Home

For repair of carry-in items like vacuums, lawn equipment, and electronics, call anytime for the location of your nearest

Sears Parts & Repair Service Center

1-800-488-1222 (U.S.A.)

www.sears.com

1-800-469-4663 (Canada)

www.sears.ca

To purchase a protection agreement on a product serviced by Sears:

1-800-827-6655 (U.S.A.)

1-800-361-6665 (Canada)

Para pedir servicio de reparación a domicilio, y para ordenar piezas:

1-888-SU-HOGAR[®]

(1-888-784-6427)

www.sears.com

Au Canada pour service en français:

1-800-LE-FOYER^{MC}

(1-800-533-6937)

www.sears.ca

The Sears logo, featuring the word "Sears" in a large, stylized, serif font with a shadow effect.

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